

Bodegas F. Rubio Herencia Tinto

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 50% Cabernet Sauvignon, 30% Merlot, 20% Malbec

WINEMAKING: Grapes were harvested by hand in 2 lots: September 7th and September 15th. Each lot was manually sorted and crushed before being left to ferment in stainless steel tanks. After fermentation was complete, the wine was blended and transferred to 1st and 2nd use French oak barrels and aged for 12 months before bottling. 135 PPM sulfites at bottling.

ALCOHOL BY VOLUME: 14.0%

AGING: 12 months in French oak

ANNUAL PRODUCTION: 500 cases

THE STORY

Founded in 2003 by Francisco Rubio, this family-owned boutique estate exemplifies thoughtful, terroir-driven winemaking. Organically farmed, estate-grown fruit is hand-harvested and vinified to express place. Set on the gently sloping northern face of Valle de Guadalupe, the winery benefits from clay and decomposed sandstone soils and reliable access to fresh water. A truly family-run operation, three generations of the Rubio family work side by side—as winemaker, agronomist, and chef—while the elephant that appears on each label signifies, at once, the concept of a tightly knit family group that sticks together, and an individual member of the family to whom each wine is dedicated.

THE ADJECTIVES

OVERALL: bold, layered, and structured with aging potential

AROMAS / FLAVORS: Red cherry, cranberry, blackberry, spice box, forest floor, and hints of peeled apple

MOUTHFEEL: full-bodied, ripe fruit balanced by excellent acidity.

THE SELLING POINTS

estate grown, organically farmed, bold and balanced

SUSTAINABILITY: Vegan, Green Practicing, Minimal Intervention / Augmentation

PAIRINGS: grilled red meats especially fatty cuts such as ribeye and complex molé sauces

